

Diamond Wedding

NOT AVAILABLE SATURDAY EVENING

INCLUSIONS

*Fifteen Minute Private Dining Interlude Following Ceremony
Exclusively for the Newlyweds! Cocktails & Appetizers Served in the Bridal
Room*

Your Signature Cocktail Table Will Available At The Start Of Cocktail Hour

Top Shelf Five Hour Open Bar

Entrance Greeter, Maitre'D & Bridal Attendant

*Oceanside Gazebo for your Ceremony & First Look
Ceremony to be held in Atlantic Deck or Ballroom if inclement weather*

Tableside Wine Service with Entree

Your Choice of 10 Butler Style Hor D'oeuvres Passed During Cocktail Hour

Custom Wedding Cake

Espresso & Biscotti Bar with Cordial Varieties

Choice of Assorted Linen & Napkin Colors

*White Draped Tables with Candles at Cocktail Hour
Votive Candles to compliment your Centerpieces*

*Bridal Suite available 2 hours prior to Wedding / Champagne
& Snacks for Bridal Party*

2026-2027



Diamond

Cocktail Hour / 5 Hour Top Shelf Open Bar / With Signature Drink

Paella Station

Traditional Paella, With Chicken, Chorizo, Clams, Mussels and Shrimp
Slowly cooked with Saffron & Fish Fume
Served with Vegateble Empanadas

Carving Station – Choose 1

Spanish Marinated Pork Shoulder, with Yucca Fries & Arepas

OR

Grilled Marinated Skirt Steak. Served with Chimichurri Sauce, Corn Relish & Sweet Potato Fries

Antipasto Charcuterie

Variety of Italian Meats - Cappicola, Proscuitto, Sopressata, Salami & Ham

Aged International & Domestic Cheeses - Aguor, Manchego, Gouda, Aged Provolone

Roasted Vegetables, Stuffed Cherry Peppers, Marcona Almonds, Dried Figs, Broccoli Rabe & Roasted Peppers, Marinated Mushrooms, Tomato & Mozzarella, Fire Roasted Tomatoes, Brushetta, Hummus,
Olive Tapenade, Long Stem Grilled Artichoke Hearts,

Crostini's, Pita Chips, Water Crackers, Bread Sticks Inez Crackers, Assorted Sliced Italian Breads

Seasonal Fruit - Whole Strawberries, Sweet Red & Green Grapes, Sliced Hawaiian Pineapple & Sliced Melons

Pasta Station

Cheese Tortellini, Primavera in a Light Cream Sauce

Penne Arribiata with Mushrooms, Sundried Tomato, Bacon & Crushed Red Pepper



Diamond

Dinner Reception / Champagne Toast With Floating Berry / Lemon Water

Salad

Sea Bright - Arcadia Lettuce Blend - Feta Cheese, Grape Tomatoes, Cucumber Rounds & Olives tossed with a Garlic Lemon Vinaigrette

~ OR ~

Classic Caesar Salad - Garlic Croutons and Shredded Parmesan Cheese

Entree— Choose 3

Filet Mignon - Bordelaise Sauce with Fingerling Potatoes & Seasonal Vegetables

Mahi-Mahi - Crowned with Sweet Corn and Roasted Pepper Salsa – Gluten Free
*Wild Rice & Seasonal Vegetables

Pan Seared Salmon - Served with a Cucumber Dill Salsa – Gluten Free
*Wild Rice & Seasonal Vegetables

French Breast of Chicken - Filled Prosciutto, Asparagus & Asiago Cheese. Topped with a Porcini Mushroom Demi-glaze – *Gluten Free with no sauce*
*Wild Rice & Seasonal Vegetables

Vegetarian (Vegan) - *Selection upon Request*
Grilled Eggplant Rolletini Filled with Red Lentils and Grilled Asparagus
Over a bed of Lentils & Vegetables Topped with Roasted Tomatoes – *Gluten Free*

Vegetarian does not count as one of your 3 choices. Tableside Wine Service with Entree

Desserts

Traditional Tiered Wedding Cake
Ice Cream Sundae Bar with Belgian Waffles & Assorted Toppings
Freshly Brewed Colombian Coffee and Tea Service

No precounts / No custom orders / *180 guests or more garlic roasted potatoes with all entrees

2026-2027

